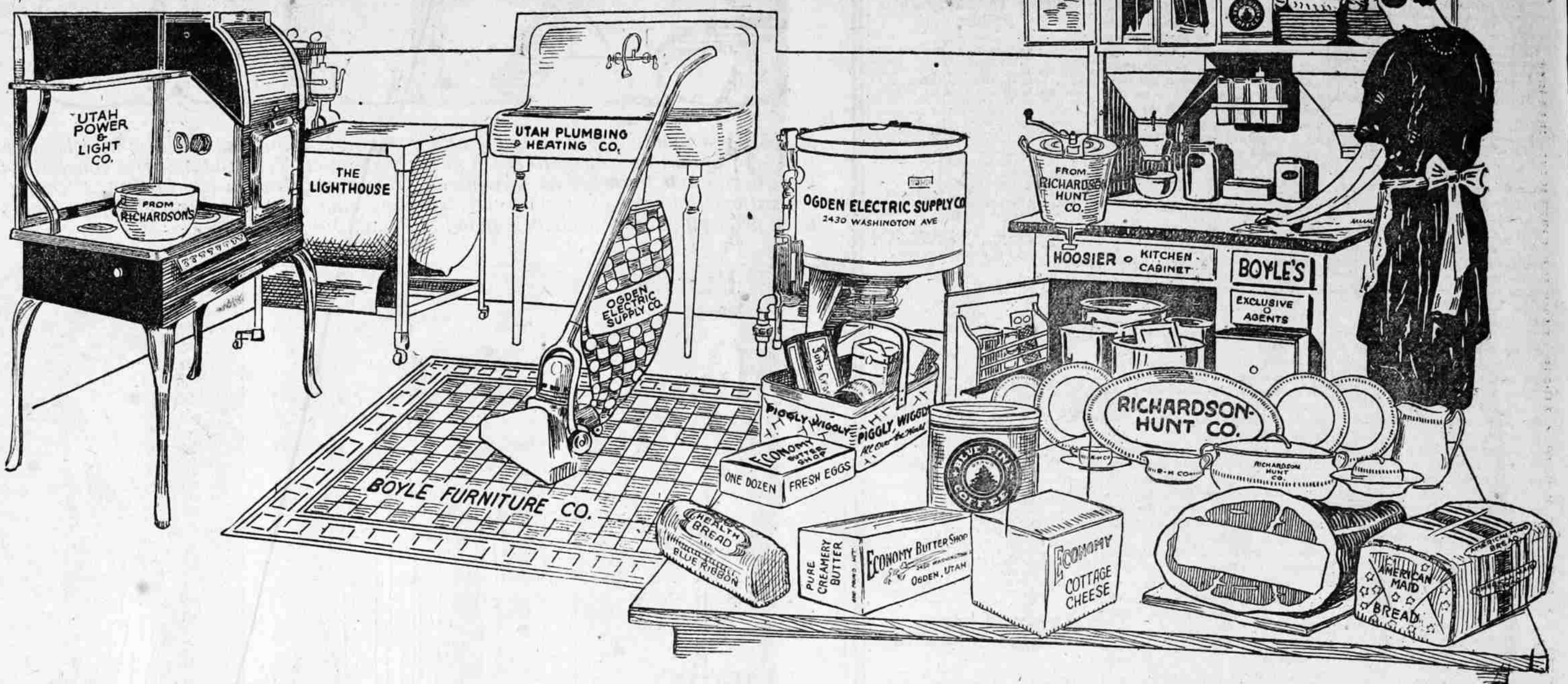


Model Kitchen and Pantry



SUMMER time recipes and suggestions are the thought of the housewife, particularly just before Independence day with its prospects of picnics and outings. In the Model Kitchen and Pantry there are many possibilities for securing just the right kind of provisions for such outings. If one is to remain at home over the holiday, the comfort of a well-equipped electric kitchen will be thoroughly appreciated on such warm days as have been general throughout the country recently. Even though there are the summer-time prospects of vacations and one-day trips, the fact continues that most families remain at home and that the kitchen continues to be the center of activity. With electric range, electric washing machine, dish-washer, vacuum cleaner and other electrical conveniences there are no other eliminate drudgery but also eliminate the heat that makes other kitchens so uncomfortable.

PRIZE WINNERS

The three prize winners of this week have submitted practical suggestions for summer time, which are printed on this page. The awards have been made as follows: First, Mrs. Raymond Kuhn, 1132 Twentieth street; second, Miss Josephine Hickey, 2735 Lincoln avenue; third, Mrs. A. E. Bruerton, Maple Grove, Ogden canyon.

RECIPE CONTEST

The recipe contest of the Model Kitchen and Pantry page will continue throughout the summer months. Each week there will be three awards, a first prize of \$5, second prize of \$3 and third prize of \$2. Those will be given to those who submit the most acceptable recipes for this page. The recipes or household suggestions must be written on white paper, only one side being used. They must be signed with the contestant's name and address, sent to The Standard-Examiner Recipe Department, in a sealed envelope. These recipes must be received by Thursday noon of the week in which they are entered for the contest.

FIRST PRIZE

Mahogany Cake—Let come to a boil 1/2 cup of chocolate and 1/2 cup of sweet milk, then cool. Mix 1 1/2 cups of Amalgamated sugar, add scant 1/2 cup of Economy butter, add 2 egg yolks and beat; add 1 1/2 cups of sour milk in which has been dissolved 1 rounding teaspoon of soda. To this add the chocolate mixture, then 2 1/2 cups (possibly a little more) of Sperry's Drifted Snow flour. Mix thoroughly yet lightly and add the three stiffly beaten egg whites which have been flavored with 1 teaspoon of vanilla. Place in 2 rather large aluminum cake pans, purchased from Richardson-Hunt Co., and bake in a moderate oven about 25 minutes.

Surprise Cookies—Two cups Amalgamated sugar, 2 eggs purchased from Economy Butter Shop, 1 cup shortening (either butter or Mountain Brand lard), 1 cup sweet milk or Sego milk diluted one-half, 7 cups Sperry's Drifted Snow flour, 4 teaspoons of cream of tartar, 2 teaspoons of soda, 2 teaspoons vanilla (Blue Pine) extract. Cream the sugar and shortening, add eggs and mix. Add milk, flour, which has been sifted with soda and cream of tartar, and extract. Filling—2 cups Sun Maid seeded raisins, 1 cup sugar and 1 cup water. Let this come slowly to the boiling point, boil about 3 minutes, add 2 teaspoons of flour that has been mixed with 2 teaspoons of melted butter, stirring constantly. Remove from fire and cool before placing a generous portion in pan for baking. Place over this another cookie, pressing edges together lightly and bake in a quick oven about 15 minutes. Dates may be used in the filling in place of the raisins, and with either they will assure you a very pleasant surprise.

Lima Beans with Tomato Sauce—Soak 1 cup of lima beans in water overnight. In the morning add more water, bring to a boil, and then let simmer slowly until tender (about 2 hours). Salt toward the end of cooking, drain and serve with tomato sauce, 2 tablespoons Economy butter, 2 tablespoons flour, 2 teaspoons sugar, 1 cup strained tomatoes (Pierces), Capell salt and pepper. Melt butter, add flour and seasonings. Add strained tomatoes, let boil 3 minutes, stirring all the time. If arranged on a pretty oval platter purchased from Richardson-Hunt Co., and garnished with a few sprigs of parsley, you will find this a very enticing and appetizing dish. It will take the place of meat dishes that are not desirable this summer weather.

Raisin Puffs—Two Economy eggs, 2 cups Drifted Snow flour, 1/2 cup Economy butter, 2 tablespoons beet sugar, 4 teaspoons baking powder, 1 cup Utah sweet milk, 1/2 teaspoon cinnamon, 1 cup chopped Sun Maid raisins. Cream sugar and butter, add spices, mix dry ingredients and add milk and flour alternately to the butter and sugar. Beat vigorously; add egg yolks and raisins which have been dredged in Sperry's Drifted Snow flour; add stiffly beaten egg whites and fold in lightly. Steam 45 minutes in individual (Richardson-Hunt) molds. Serve with the following sauce: 1 cup beet sugar, 1 tablespoon Sperry's Drifted Snow flour, 1 tablespoon Economy butter, 1 cup hot water, 1 teaspoon Blue Pine vanilla or nutmeg. Mix sugar and flour and add remaining ingredients and boil 3 minutes.

Sunshine Ham and Eggs—Chop cold boiled ham (an Ogden Packing & Provision Co. product) very fine. Cook six Economy eggs hard, chop whites and force yolks through a ricer. Make white sauce and moisten ham with a sauce and place on stove long platter pieces of hot toast, made from American-Maid bread, pile ham on this, pour over the remaining white sauce, sprinkle yolks over the top and whites around edges. Serve as hot as possible.

White Sauce—Two tablespoons flour, 1 cup Utah sweet milk, 2 tablespoons butter, salt. Melt the butter, add flour and mix, add salt when removing from heat. This dish in itself is a meal, except for a tart dessert.

Lemon Pie Filling—Three eggs, 1 tablespoon flour, 1/2 cup sugar, 1/4 cup milk, grated rind of 1 lemon. Crust—1/2 cup Mountain Brand lard, 1 cup Drifted Snow flour, a little ice-water, salt. Stir yolks and sugar with rind, add flour and milk, put in double boiler and stir till smooth, cool. Blend thoroughly the flour, salt and lard with knife or tips (only) of fingers. Put in just enough water to collect. Roll to average thickness, place in pie tin, prick holes with fork and place in oven to brown quickly. When moderately cool put in the filling. Have beaten the egg whites to which have been added 1/2 cup of sugar and the juice of 1 lemon, then cover the pie with this and replace in the oven to brown quickly.

Sandwiches—Quite often the housewife will have remaining meat which may be a little dry, or of which the family have grown tired. This may be various ways, but it will make no difference. Put it through the food chopper, using the small blade, and moisten well with a cooked mayonnaise and add a few sweet pickles chopped fine. You will find this a good ingredient for sandwiches. A lettuce leaf next to the bread will prevent it becoming soaked.

A Meat Substitute—One cup rice (purchased from Piggly Wiggly), salt and pepper, 1 small onion, 1 pint Pierce's tomato soup, 1/2 cup Economy butter, 1 green pepper. Wash rice in colander or strainer until the water running from it is clear. Cook in boiling salted water until tender, drain. Clean pepper and onion, chop fine and add to tomatoes, butter, salt, pepper and the rice. Bake in a buttered baking dish for 20 or 30 minutes. At times it is impossible to obtain a green pepper. It is very acceptable without it.

Ginger Ale Lemonade—Four lemons, 1 pint Beck's ginger ale, 1 1/2 pints water, 1 cup sugar. Place a small bowl of ice in a pitcher. With the juice of lemons mix the sugar, water and ginger ale. Pour into the pitcher and stir thoroughly. Allow to stand a few minutes before serving. (Serves six persons.)

When the Milk Sours—Hardly a day passes without finding sour milk or cream in the pantry. This is especially true at this time of year when the atmospheric conditions are particularly hostile to sweet milk, and what to do with it is often a problem, yet it is quite as nourishing and useful as sweet milk and should not be allowed to be wasted. There is one thing always to be remembered, anything made of sour milk and soda should be stirred as little as possible or the lightness will be destroyed. I can not go into details, but will mention several ways to use sour milk. Muffins, waffles, cornbread (Johnny cake), all vegetable fritters, such as corn, rice beans etc. are quite delicious made with sour milk. Salad dressing, mayonnaise and the dressing for cold slaw are good when using sour cream. Moistened the yolks for your deviled eggs with sour cream and add a little mixed mustard and a dash of lemon juice. You will like the different taste. The ordinary ham or cheese omelet takes on a different flavor when a couple of teaspoons of thick sour cream are used in place of sweet milk or cream.

MRS. RAYMOND KUHN, 1132 Twentieth street.

SECOND PRIZE

Substantial Home Product Breakfast—Mountain Brand bacon, Economy eggs, French fried potatoes (Utah variety), hot biscuits served with Economy butter, Blue Pine coffee served with Sego cream and a little Amalgamated sugar.

Hot Biscuits—Two cups Sperry's Drifted Snow flour, 2 level teaspoons baking powder, 1 teaspoon Utah salt, 1 heaping tablespoon Mountain Brand lard. Use enough Utah sweet milk to make dough suitable to roll. Roll on your Hoosier kitchen cabinet board. Cut with biscuit cutter and place in pan from Richardson-Hunt. Grease pan with Mountain Brand lard. Bake in a quick electric oven from Utah Power & Light Co.

Sugar Cookies—One cup Economy butter, 2 cups Amalgamated sugar, 4 Economy eggs, 5 cups Sperry's Drifted Snow flour, 5 teaspoons baking powder, 1/2 cup Mountain Brand lard, 1/2 cup Karo corn syrup purchased from Piggly Wiggly. Mix the above in an aluminum kettle from Richardson-Hunt, stir well before placing on the electric range, not after. Cook until brittle in cold water, then beat into the beaten whites of 2 Economy eggs until thick. Add chopped nuts from Piggly Wiggly and flavor with Blue Pine vanilla. Beat until very thick. Then spread in pan from Richardson-Hunt to cool. When partially cool cut in squares.

Fudge—Two cups brown sugar, 2 cups Amalgamated sugar, 1 cup Utah milk, piece of Economy butter size of walnut, 2 squares Baker's chocolate purchased from Piggly Wiggly. Stir all of the time it is boiling. Flavor with Blue Pine vanilla. Remove from fire when it becomes almost solid in pan. Stir until almost hard, then pour on pans which have been greased with Economy butter.

Apricot Sherbet—One cup Utah cream, 1 cup Amalgamated sugar, 1 can apricots purchased from Piggly Wiggly, put through a colander from Richardson-Hunt. Freeze in ice cream freezer and serve in sherbet dishes, both purchased from Richardson-Hunt Co.

Hints to the Housewife—How many people keep their pantry well supplied with canned goods? I know that there is not one of us which at some time or other have been surprised with a number of friends. What if they should call late Saturday evening and the stores were closed, what could we do? Whereas, if our pantry was well supplied with articles such as Pierce's pork and beans, tomatoes, tomato catsup, hominy, sauerkraut, then too, have Craig's Royal Red cut green beans, Royal brand peaches, Craig's Repeater jams, Van Allen's sweet peas. Naturally one always keeps a supply of Blue Pine coffee, Sego cream, Amalgamated sugar and Sperry's Drifted Snow flour. It is well to always have a Mountain Brand ham and a side of Mountain Brand bacon on hand. During this warm weather it would be well to keep a case of Beck's Becco on ice and I am sure from this selection one could easily prepare an elaborate meal or lunch.

MISS JOSEPHINE HICKEY, R. 2575 Lincoln Ave.

THIRD PRIZE

A Day in the Canyon—Preparation the day before—From Richardson-Hunt you secure paper plates, napkins, oil paper, cups which makes the day much easier for mother. From Piggly Wiggly you can buy the main part of your supplies and the rest from the Economy Butter Shop, with the exception of the milk and ice cream. Also buy part of a Mountain Brand ham and make a plain sponge cake. Then almost everything can be packed in the machine the night before.

Plain Sponge Cake—Two cups Sperry's Drifted Snow flour, 1 1/2 cups beet sugar, three Economy eggs, 2 teaspoons baking powder, a little Blue Pine vanilla, 1/2 cup hot water, a pinch of salt; sift half the flour, sugar, salt and baking powder. Beat the egg yolks with half the hot water, beat for 10 minutes. Then add the other half of the ingredients, well sifted and the rest of the hot water and beat for another 10 minutes, and the flavoring and lastly the egg whites beaten stiff. Bake in a large drifter for 15 minutes.

Pack the Night Before—American-Maid bread, Purdy biscuits and cookies, 1 quart bottle of Amalgamated sugar, two cans of Sego milk, enough Sperry's pancake flour for one meal, a small jar of Pierce's syrup and two cans of Pierce's pork and beans, Economy butter in a fruit jar, also a dozen Economy eggs, a jar of home-pickled beets, a jar of Craig's Repeater jam and a can of Craig's Royal peaches. Blue Pine coffee, a carton Mountain Brand bacon and the cold boiled ham and the sponge cake. Beck's soda water and Becco and a freezer of Banner ice cream. Dishes needed and pans, not forgetting the machines.

Early Breakfast—Make camp fire and put on Blue Pine coffee in cold water to boil, stir up Sperry's pancake flour and fry hot cakes. In another pan cook part of carton of Mountain Brand bacon and fry Economy eggs, and with good American-Maid butter Pierce's syrup and Pierce's eggs. Just eat until you are full, not forgetting the Utah milk brought in a thermos bottle for the baby.

After breakfast the men go fishing and before clearing up the breakfast things make sandwiches of cold boiled Mountain Brand ham, of good Economy butter and Craig's Repeater jam and get ready Purdy cookies and cookies. Put in the stream to cool Beck's soda water and Becco. These can be handed out any time with little trouble and will constitute lunch at any time.

For Supper—Make camp fire and put on the coffee. If the fishermen are successful, fry Mountain Brand bacon and the trout. Heat two cans of Pierce's pork and beans. You still have cold boiled ham, and your own jar of pickled young beets, to fill in. For dessert serve the plain sponge cake with Craig's Royal peaches and the Banner ice cream to finish up your day in the canyon, except your drive home.

MRS. A. E. BRUERTON, "Maple Grove," Ogden Canyon.

THAT OLD WASH TUB

Escape from the dreaded old wash-tub is the desire of many housewives. That escape has been made easy through the introduction of the Eden electric washer, sold by The Lighthouse, into many homes. This is one washer that has every one of the excellent features and none of those

that are disagreeable. As a method of lightening housework, use of the Eden is an easy one. The Lighthouse management is willing to demonstrate the value of the washer and to discuss with anyone the methods by which it can be secured for the home.

PRESERVING TIME

Preserving time has arrived. Ogden, the days when provisions are made for the delicious fruit products that are to be on the table next fall. Try them. Strawberries have come and practically none, but there are many, many other fruits coming to the market that make enticing dishes. Raspberries, blackberries, cherries, currants are among these earlier fruits. Preserves and other fruit products made from these fruits, using Amalgamated beet sugar, should be on every Model Kitchen and Pantry shelf during the coming year.

FOR SANDWICHES

Sandwiches are a summer time necessity. They form a part of every luncheon, every picnic spread. They are just as good for other meals and are especially pleasing when on camping trips. The Ogden Baking company makes two kinds of bread that are adapted especially for sandwich-making—the American-Maid and Butter-Nut breads. When spread with Economy butter and Craig's Repeater jams they are liked by everyone. These jams are made from the finest of Utah fruit and Amalgamated beet sugar, a truly Utah product.

Milk as Summer Drink

Milk is one of the ideal drinks for the summer months. It is so wholesome, so good for any member of the family. Utah milk, which is pasteurized, is delivered cold and fresh each morning to the doors of hundreds of Ogden homes. It comes from some of the very best dairy herds in the county, is handled in a most modern dairy and after being pasteurized is kept cold until it arrives at the homes. A bottle or two of Utah milk, kept on ice, will provide a summer drink and food which both grownups and children will appreciate.

BUYING MADE EASY

Delays in shopping are vexing during hot weather. But there are no such delays when one shops at Piggly Wiggly. This Ogden store, where the customer selects just what he or she wants, is so arranged that shopping can be done in the minimum of time. At the same time the customer has a wonderfully wide range of high-class goods from which to make selections. Shopping the Piggly Wiggly way is an ideal method of solving more than one of the summer-time problems.

ICE CREAM DAYS

"When your sweet tooth says ice cream, your wisdom tooth says Banner," is a slogan that is well-remembered on warm summer days, such as are now being experienced. Banner ice cream, either in bricks or in freezer style, is a most acceptable summer time dish. The high food value of Banner ice cream combines with its delicacy in making it excellent at all times either at home, for picnics or when down town.

When Buying Flour

Sperry's Drifted Snow flour has become established as one of the finest brands of flour in the entire United States. Its production in the model Sperry plant in Ogden should make this fact of much interest to Ogden housewives. Made from selected wheat, in a mill that is handled entirely by experts, with laboratory tests to keep the quality and standard absolutely uniform, Sperry's Drifted Snow flour has a right to a high place in the estimation of Ogden people. It is the same with other Sperry products.

Coffee by Radio

Throughout the eastern part of the United States many housewives enjoyed an interesting lecture on "Coffee," which was broadcasted from the Westinghouse radio station at Newark, N. J., last Saturday. Similar lectures are planned for the western states which could not be reached through this station. In this way it is proposed that people shall secure a more thorough understanding regarding coffee. Ogden is interested in the fact that the fact that blending, roasting and packing of Blue Pine coffee is making Ogden a coffee center for the intermountain states.

That Kitchen Cabinet

Many people who have had cabinets built into their kitchens have displaced them and are using a Hoosier cabinet instead or they have torn out parts of the built-in equipment and installed the Hoosier as a developed unit. There's a vital reason for this—the Hoosier is built by experts who have studied every need of a kitchen cabinet, they have developed the ideal and that ideal is expressed in the built-in cabinet; no matter how carefully it is made. The Hoosier cabinet is handled exclusively in Ogden by the Boyle Furniture company. For those who desire to make the comparison between the Hoosier and the built-in style, a visit to the Boyle store will bring the desired information.

Good Plumbing

Good plumbing is very essential for the modern home and especially for the kitchen—and it is more appreciated if it is done in less than an hour. Good pure cool water is just what is wanted on the hot days, and the purity of water can be assured if the plumbing is right. The Utah Plumbing & Heating Co., the largest plumbing establishment in Ogden, is prepared to handle either small or large plumbing tasks at most reasonable prices. The very extent of the company's business assures the best of material and the best of workmanship, the two factors that are essential regarding plumbing.

